

**AFTER THE CLAIMS**

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**ABSTRACT**

Ab The invention relates to starch used in the food industry, more specifically to starch used in processed foodstuff that, at least in one processing step, is subject to heat and/or shear treatment. The invention provides use of modified starches and methods to use these in foodstuffs (soups, (dairy) desserts, sauces, creams, dressings, fillings and such), that, when used in preparing foodstuff that is subject to heat and/or shear treatment, provide said foodstuff with the so desired smooth, short textures and shiny appearance, even after prolonged treatment where use of other starches would render the product slimy, course or dull.

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